

ABSTRACT of CITATION /

PRODUCTION OF SOFT RICE CONFECTIONARIES

Publication number: JP3201948
Publication date: 1991-09-03
Inventor: KANBARA ISAO; MORI MASAOKI; DATE TAKAYUKI
Applicant: EZAKI GLICO CO
Classification:
- international: A23G3/48; A23G3/00; A23G3/50; A23G3/00;
A23G3/34; (IPC1-7): A23G3/00
- European:
Application number: JP19890344888 19891228
Priority number(s): JP19890344888 19891228

Report a data error here

Abstract of JP3201948

PURPOSE: To obtain the subject soft rice confectionaries having a high puffing ratio by rolling and forming a specified gelatinized glutinous rice cake dough while keeping it at \geq a specified temperature and subsequently drying and baking the formed dough. **CONSTITUTION:** An emulsifier and fats and oils are preferably added to a glutinous rice cake dough prepared by gelatinizing glutinous rice in which the amylose content is controlled to 1-4wt.% based on the total starch and the resultant mixture is rolled and formed while being kept at ≥ 35 deg.C. The formed dough is subsequently dried and baked, thus obtaining the objective rice confectionaries.

Data supplied from the esp@cenet database - Worldwide